

**Australian Cooking
with the
Weber® Big Family Q™**



The shape of the Weber® Big Family Q™ is a trademark of Weber-Stephen Products Co. Australia

Thank you for choosing one of the Weber® Big Family Q™ barbecues. We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Big Family Q™. To help you get started we've included this Weber Big Family Q™ cooking guide. It includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes, you'll find a 'barbecuing and roasting guide' on the last few pages. This provides an estimate of the cooking times for many of the dishes you may like to try.

If you need advice or would like some help you can either call us on 1300 301 290 or e-mail us at custserv@weberbbq.com.au. You'll find that the people in our company will go out of their way to try and help you.

If you would like more information about any of our barbecues or accessories, visit our website at www.weberbbq.com.au.

Thank you again, and happy Weber-Q-ing.

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How to get the best from your Weber® Big Family Q™

Barbecuing

Your Big Family Q™ has been designed to cook magnificent steaks. To get the best results with steak, cook on the grill-bars rather than on a hotplate. Only use a hotplate when there is the potential for a lot of fat to come away from the meat or when cooking eggs, pancakes and the like. When a recipe in this cooking guide requires you to 'barbecue', it is recommended that you turn the meat only once, halfway through cooking.

When you are barbecuing meat on the grill or on a hotplate, it is important that you pre-heat the barbecue before cooking. The instructions for pre-heating your Weber Big Family Q™ follow.

Pre-heating and Barbecuing

To pre-heat your Weber Big Family Q™ for barbecuing, open the lid and turn the large burner control knob to START/HI (Photograph A). Press the red ignition button to light the barbecue. Once alight, you can turn the centre burner

knob on to START/HI (Photograph B). Your barbecue is now beginning to pre-heat. Close the lid and allow the barbecue to heat up with the lid down for at least 10 minutes, but no longer than 15 minutes. If you are cooking with a hotplate or breakfast plate remember to allow plenty of time for it to heat up. Always pre-heat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on.

Your Weber Big Family Q™ is now pre-heated and ready for barbecuing. Leave both burners set on START/HI throughout the barbecuing process when using the grill (you may have to turn the heat down when using a hotplate). Remember to always cook with the lid down.

For the best results, and to avoid any possibility of flare-ups, remove any excess fat from lamb or pork chops before cooking over the grill bars.

Roasting

Unless otherwise specified, when a recipe in this cooking guide requires you to 'roast', it is recommended that you remove your hotplate (if you have one) and use the large Weber

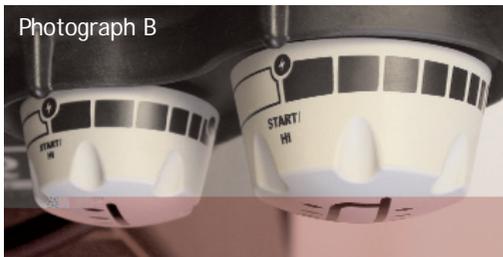
Photograph A



Photograph C



Photograph B



Photograph D



roasting trivet accessory. Using this accessory allows air to convect all around the roast for more even cooking.

To ensure the bottom of the roast is not scorched by the hot grill bars, use a roasting trivet and make sure the centre burner is left off.



It's best to cook a roast that is small enough to fit in the cooler area between the gas flames (see photograph above). You'll get better results that way and you can still fit a roast the size of a nice leg of lamb. If you want to cook the best roasts (a large turkey, leg of pork or smoked ham) you should consider buying a Weber One-Touch™ charcoal kettle. They are relatively inexpensive, the latest models are really easy to use, and nothing can match them for flavour. If you don't have a Weber kettle, try this technique. If your roast is so big that part of it has to sit above the lit flame, you will need a sheet of foil that is folded to produce a 'heat-shield' of double thickness between the flame and the roast. (Double thickness creates an air gap between the two



The foil is double folded so it is wide enough to cover the burner that is under the food. The legs of the roasting trivet hold the foil in place.

layers of foil which assists insulation).

This foil lies on the cooking grill directly below the edges of the roasting trivet (Photograph E). When you are roasting meat you must also pre-heat the barbecue. The instructions for pre-heating the Weber Big Family Q™ for roasting follow.

Pre-heating and Roasting

To pre-heat your Weber Big Family Q™, open the lid and turn the large burner control knob to START/HI (Photograph A). Press the red ignition button to light the barbecue. Once alight, leave the centre burner off and turn the gas down to LOW (Photograph C). Allow the gas to heat for 10 minutes with the lid closed. Your Weber Big Family Q™ is now pre-heated and ready for roasting. Set the gas control knob to a higher setting once you have placed your roast inside. The setting (Photograph D) has proven to be a pretty good guide. If your barbecue is equipped with a lid thermometer you should try to always cook roasts in the temperature range 200-225°C. Remember, there is no need to turn the meat when roasting, so do not open the lid unnecessarily.

Roasting Tip

Getting the timing right so that your roast is cooked to your liking can be difficult at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you started cooking, all influence the amount of time a roast needs to be cooked.

One of the best ways to make sure you get your roast cooked just the way you like it is to use a meat thermometer. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it's cooked to your liking. The latest meat thermometers are digital/remote. They really are fool-proof. (How they work is explained on the inside back cover.)



Helpful hints for the Weber Big Family Q™

Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on a plate, always cook with the lid closed. Why? Firstly, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices retained.

Secondly, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when flavour-giving barbecue smoke is convected all around the meat.

Thirdly, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount of food in half the time.

Lastly, it's far more convenient and economical. Because less gas is required to cook foods, you don't need to fill the gas bottle anywhere near as often (a 9kg gas bottle will last for over 20 hours of cooking).

Use 'natural convection' to get the best results.

Remember, these barbecues rely on natural convection to cook food perfectly. To assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.

When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to convect properly you should use an accessory roasting trivet and make sure you have at least a 25mm clearance between your food and the lid. As a guide, a number 16 or 17 chicken, a leg of lamb or a good sized fillet of beef are all okay.

How often should you turn the meat?

Your Weber Big Family Q™ will produce the most impressive food when you let the 'convection process' do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you use tongs to turn the meat (once only) half-way through the cooking time. Roasts, on the other hand, should never need turning.

Using sauces and glazes

Only apply sauces or glazes that have a high sugar content during the last 10-15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelise and turn black.

Troubleshooting

Problem. Meat tastes stewed and lacks expected barbecue flavour.

Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under 'barbecuing' on page 1. Always cook all food with the lid closed.

Problem. Food does not cook in the estimated cooking time.

Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under 'barbecuing' on page 1. Always cook all food with the lid closed.

Problem. Strong wind blows gas out.

Solution. Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible, face the front of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air-vents on either side.

Problem. The gas will not relight after you've been cooking.

Solution. The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn off the gas and allow 5 minutes before relighting.

Problem. Gas doesn't travel all the way around the burner, therefore not producing even heating of the grill.

Solution. Hole(s) in the burner tube are blocked by something that has fallen from above. Lift out the cooking grill, and use a paper clip or safety pin to clean out any residue from the burner holes.

Problem. Black residue from the cooking grill sticks to the meat.

Solution. Ensure that the cooking surface is clean before you start barbecuing. A quality grill brush will remove the stubborn residue, while hot water and detergent will remove the barbecue grease.

Practise Weber Big Family Q™ safety

- Follow the instructions in your Weber Big Family Q™ owner's manual for safe lighting and operating your barbecue.
- Keep your barbecue at least 60cm from any combustible materials, including your house, garage, deck railing, etc.
- Never use a barbecue indoors - that includes a garage or enclosed patio.
- Never use a barbecue on a table or stand that wobbles, leans, or is in any way unstable.
- Keep sleeves and garments at a safe distance from the heat.
- If for some reason you ever have a fat fire, turn off the gas at the bottle and close the lid, then stand away. Never pour water on a fat fire.
- Keep children and pets a safe distance away from the barbecue when it is hot.

- When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle.

- Before you start cooking check and empty any accumulated fat from the aluminium tray located below the barbecue.

Food Safety

- Wash your hands thoroughly with soap and hot water before starting any meal preparation and after handling fresh meat, fish, or poultry.

- Thoroughly defrost foods in the refrigerator, not on the bench top.

- Use a clean spatula or tongs to remove food from the barbecue.

- Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.

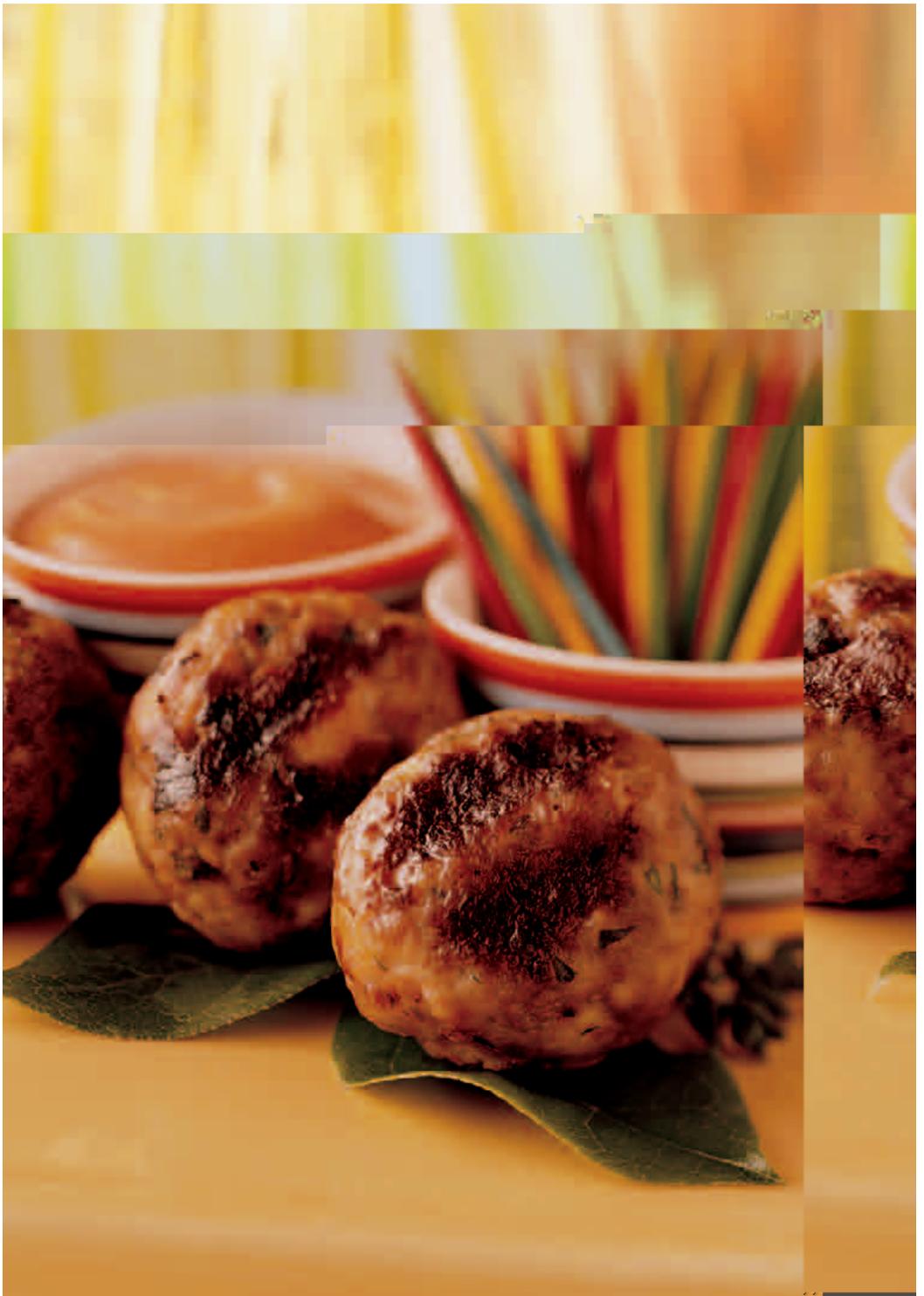
- Always cook minced meats until they are at least medium (71°C internal temperature) and poultry until well done (77°C).

Cooking times

In this cooking guide each recipe has the estimated cooking time included. In addition, the last six pages are a general guide to help you with cooking times for other cuts and thicknesses of meat.

Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days.

Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is pre-heated, when your meat needs turning and when the meat is cooked.





Meatballs on a Stick

Barbecue

Makes 25 to 30 small meatballs

For the meatballs:

- 340g minced beef
- 230g minced pork
- 1/3 cup breadcrumbs
- 3 tablespoons milk
- 3 tablespoons finely chopped fresh Italian parsley
- 1 egg
- 2 teaspoons Dijon mustard
- 1/2 teaspoon finely chopped fresh thyme
- 1/2 teaspoon dried onion flakes
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce

For the sauce:

- 1/3 cup tomato sauce
- 2 tablespoons mayonnaise
- 1/2 teaspoon red wine vinegar
- Salt to taste
- Extra-virgin olive oil

In a medium bowl, combine all of the meatball ingredients. Using your hand, gently mix until the ingredients are evenly distributed. Wet your hands with cold water and shape the meat into balls, each about 25mm in diameter. Be careful not to overwork the meat. Cover with plastic wrap and refrigerate for about 45 minutes, or until very cold.

In a small bowl whisk together the sauce ingredients.

Lightly brush or spray the meatballs with oil. Barbecue until the meat is thoroughly cooked but not dry; 3 to 4 minutes each side. Arrange the meatballs on a serving platter with toothpicks. Serve warm with the sauce.





Glazed Racks of Lamb

Roast on Roasting Trivet.

Butcher-prepared lamb racks, 3-4 chops each
Salt and pepper to taste

For the glaze:

½ cup of marmalade

1 teaspoon dry English mustard

Protect the ends of the bones with foil.

Season the racks with salt and pepper to taste. Place them on the roasting trivet and barbecue over Low heat.

Place the marmalade and mustard in a saucepan and heat, stirring until the marmalade becomes a thick liquid. Cook the lamb for 35 to 45 minutes and then thickly brush it with the glaze. Cook for a further 10 minutes or until cooked to your liking, and serve.





Fillet Steaks with Lemon-Parsley Butter

Barbecue

Fillet steaks, about 25mm thick (one per person)

Extra-virgin olive oil

½ teaspoon salt

½ teaspoon freshly ground black pepper

For the butter:

4 tablespoons unsalted butter

1 tablespoon finely chopped fresh Italian parsley

1 teaspoon fresh lemon juice

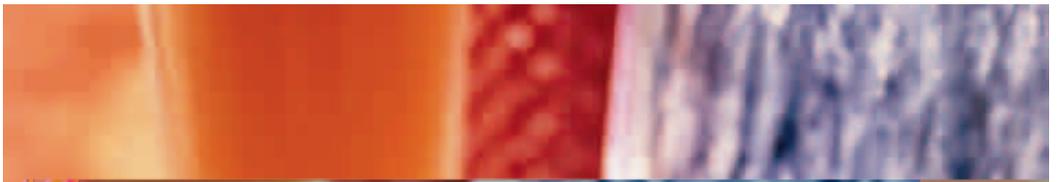
¼ teaspoon grated lemon zest

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

Using the back of a fork, mash the butter ingredients together and stir until evenly mixed. Cover and refrigerate the butter mixture until ready to serve.

Lightly brush or spray both sides of the steak with oil. Season evenly with the salt and pepper. Barbecue the steaks for 4 to 5 minutes each side, or until they are cooked as desired. Transfer each steak to a serving plate and place a tablespoon of the butter on top to melt.





Two-Step Pork Chops

Barbecue

Pork loin chops, about 15-20mm thick (trimmed of rind and excess fat)

For the marinade:

- ¼ cup tomato sauce
- 2 tablespoons apple juice
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons minced garlic
- 1 teaspoon Tabasco sauce
- 1 teaspoon chilli powder
- ½ teaspoon salt

Place all marinade ingredients into a medium bowl and whisk.

Place the pork chops in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal it tightly. Turn the bag several times to distribute the marinade, and refrigerate for 2 to 4 hours.

Remove the chops from the bag and discard the marinade. Barbecue the chops for 5 to 7 minutes each side, or until no longer pink in the centre.





Prawn Satay with Peanut Dipping Sauce

Barbecue

20 large green prawns (about 450g), peeled and de-veined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
⅛ teaspoon salt

For the sauce:

1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
¼ cup smooth peanut butter
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to taste)
1 tablespoon fresh lime juice

In a small saucepan, warm the oil over medium-high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper, and Tabasco sauce. Whisk until smooth. When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice, and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either one per skewer for hors d'oeuvres or four per skewer for a main course. Barbecue for 1 to 3 minutes each side, or until opaque. Serve with the peanut dipping sauce.





Salmon with Thai Cucumber Relish

Barbecue

Salmon steaks, 150g to 200g each and 20mm thick
3 tablespoons Asian (toasted) sesame oil
Freshly ground black pepper

For the relish:

2 tablespoons fresh lime juice
1 tablespoon fish sauce
1 tablespoon soy sauce
1 tablespoon sugar
1 tablespoon finely chopped fresh mint
1 tablespoon finely chopped fresh coriander
1 teaspoon minced fresh chilli
½ teaspoon minced garlic
1 cup finely chopped or thinly sliced cucumber

In a medium bowl, whisk together all the relish ingredients except the cucumber. Add the cucumber, stir well, and allow to stand at room temperature for at least 15 minutes.

Lightly brush or spray the salmon all over with oil. Season with pepper to taste. Barbecue the salmon for 4 to 5 minutes each side, or until opaque throughout. Serve with the relish spooned over the top.





Sunday Breakfast

Barbecue on Breakfast Plate

Eggs
Bacon rashers
Sausages (optional)
Tomato halves

You will need an oiled breakfast plate (accessory). If cooking sausages place them on the pre-heated breakfast plate for 6-8 minutes with the lid down. Turn them only once or twice. Cook the bacon with the tomato halves (flat-side down). Add the eggs and continue cooking for 3-4 minutes, or until the eggs are cooked to your liking.

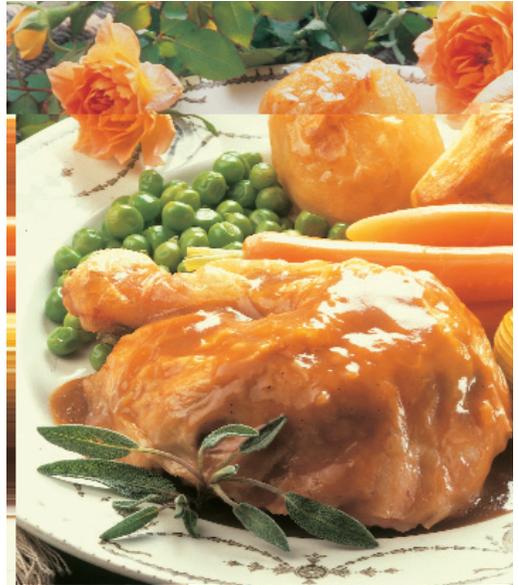
Roast Chicken

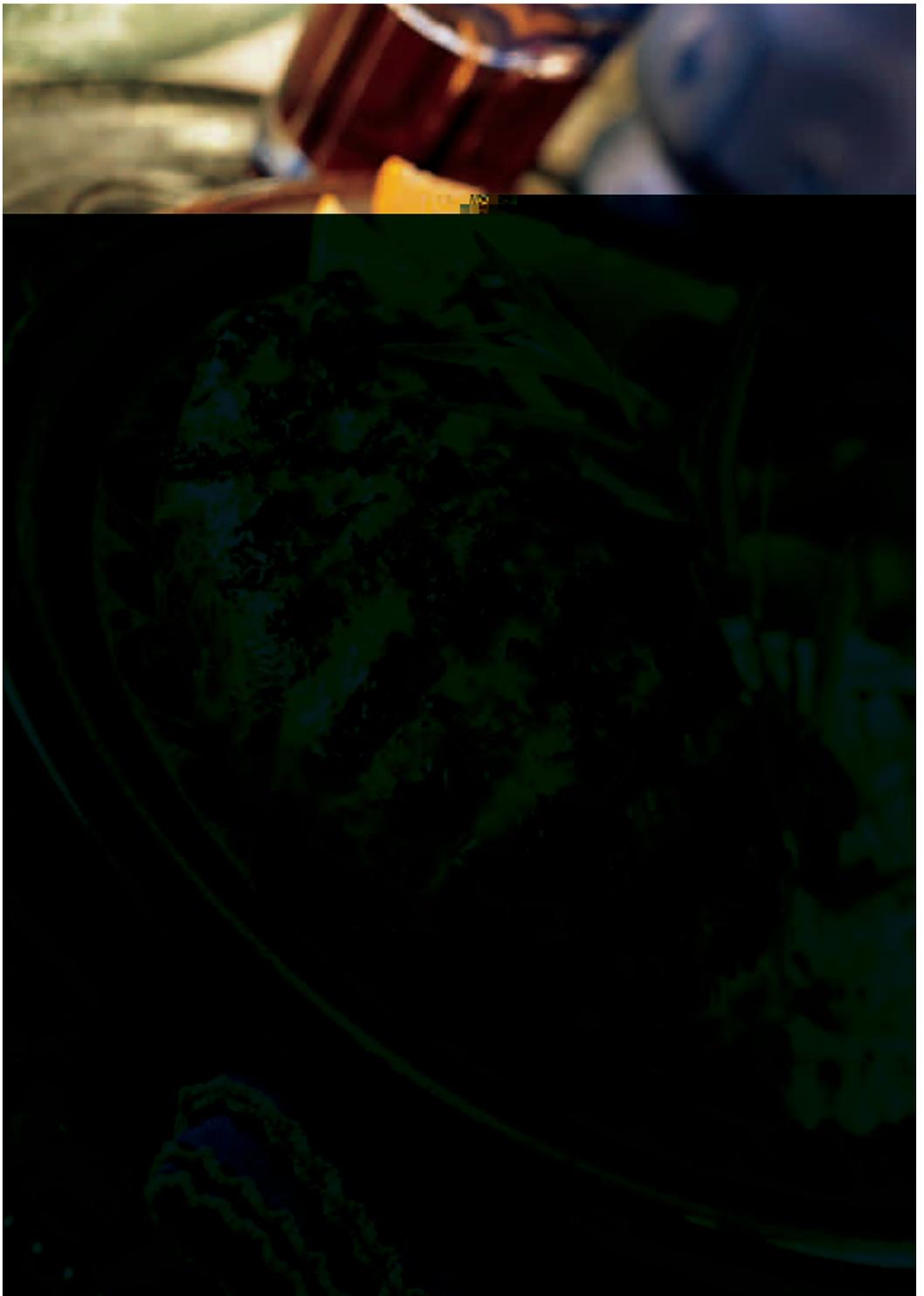
Roast on Roasting Trivet.

Number 13 or 14 chicken
Oil
Salt and pepper to taste

Wash the chicken thoroughly and pat it dry. Tuck the wings behind the back. Brush the chicken with oil and season with salt and pepper.

Place the chicken on the roasting trivet inside the barbecue and cook, with the lid down for 1 to 1½ hours (smaller chickens require less cooking time). The chicken will be juicy and golden brown with crispy skin. Serve it with your favourite gravy and vegetables.







Spanish Chicken Breasts Marinated in Citrus and Tarragon

Barbecue

Boneless chicken breasts (with skin)

For the marinade:

- ¼ cup extra-virgin olive oil
- ¼ cup roughly chopped fresh tarragon
- 2 tablespoons white-wine vinegar
- Zest and juice of 1 orange
- Zest and juice of 1 lemon
- 2 teaspoons salt
- 1 teaspoon minced garlic
- 1 teaspoon grated ginger
- ½ teaspoon chilli powder
- ½ teaspoon freshly ground black pepper

Place all marinade ingredients into a medium bowl and whisk.

Rinse the chicken breasts under cold water, place them in a large, resealable plastic bag, and pour in the marinade. Press the air out of the bag and seal tightly.

Turn the bag several times to distribute the marinade, place the bag in a bowl, and refrigerate for 3 to 4 hours.

Remove the chicken breasts from the marinade and reserve the marinade. Pour the marinade into a small saucepan and boil for a minute.

Barbecue the breasts, skin side down first, for 5 to 6 minutes each side, or until the meat is firm and the juices run clear. Baste with the boiled marinade once, halfway through cooking.





Aussie Roast Lamb Greek-Style

Roast on Roasting Trivet.

- 1 Leg of Lamb (approx 1.8kg), boned and opened out flat
- 2 cloves of garlic, peeled and cut into slivers
- Sprigs of rosemary
- ½ lemon
- Salt and pepper

Skewer right through the lamb lengthways with 2 or 3 skewers as this will help prevent the meat from curling during cooking.

Turn the skewered lamb over so that the skin side is facing up. Make incisions all over the surface of the meat on the skin-side.

Insert one sprig of rosemary and one sliver of garlic into each incision. Squeeze lemon juice and smear all over the skin. Sprinkle with salt and pepper to taste.

Roast the lamb, skin side up, for 55-65 minutes.

To carve remove the skewers and cut across the skin into thin slices. Decorate with sliced lemon, rosemary and Greek olives.







Apples Barbecued in Parchment Paper

Roast (use roasting temperature on page 2 without trivet or foil)

- 2 Granny Smith apples
- $\frac{1}{3}$ cup sultanas
- $\frac{1}{4}$ cup pure maple syrup
- 2 teaspoons light brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- 2 tablespoons unsalted butter

Quarter the apples through the core. Remove and discard the core, then cut each quarter into thin slices. Place the slices into a bowl. Add the sultanas, maple syrup, sugar, and cinnamon. Stir to combine.

Cut four pieces of baking paper, about 30cm by 38cm each. Spoon one-quarter of the apple mixture into the centre of each piece of paper and dot with one-quarter of the butter.

Bring the two long ends of each paper together and fold them over several times to seal the top of the packet. Twist the other two ends of the papers in opposite directions to close the packets.

Cook the packets directly on the grill for about 10 minutes. Serve in packets or pour the apple mixture from each packet into a separate bowl. Serve with ice cream, if desired.

Barbecuing and Roasting Guide

The following cuts, thicknesses, weights, and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and how well done you like your meat. Cooking times for beef and lamb are for medium unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef

Steak: rump, porterhouse, fillet, T-bone, or sirloin (medium)

12mm thick	barbecue 2½ to 3 minutes per side
20mm thick	barbecue 3 to 4 minutes per side
25mm thick	barbecue 4 to 5 minutes per side
25mm to 40mm thick	14 to 16 minutes (total) barbecue 5 minutes per side

and roast 2-3 minutes per side

Roast fillet of beef (70 to 80mm thick)

Roast roast 40 to 60 minutes on roasting trivet

Veal loin chop

25mm thick barbecue 5 to 6 minutes per side

Kabob

25mm to 30mm cubes barbecue 5 to 6 minutes per side

Minced beef patty

20mm thick barbecue 4 to 5 minutes per side

Sausages

20mm thick barbecue 4 to 5 minutes per side

Game

Quail, whole

150g roast 15 to 20 minutes on roasting trivet

Duck breast, boneless

200g to 230g roast 10 to 15 minutes on roasting trivet

Pork

Chops: loin

12mm to 15mm thick barbecue 4 to 6 minutes each side

Spare ribs

12mm to 15mm thick barbecue 4 to 6 minutes each side

Rolled loin roast

1.5kg to 2.5kg roast 1¼ to 1¾ hours on roasting trivet
(first 20 minutes on higher setting)

Lamb

Chops: loin or chump

12mm to 15mm thick barbecue 4 to 6 minutes each side

Leg of lamb

1.5kg to 2kg roast 1½ to 2 hours on roasting trivet

Rack of lamb

450g to 650g roast 35 to 45 minutes on roasting trivet

Poultry

Chicken breast

barbecue 5 to 6 minutes each side

Chicken thigh roast 50 to 60 minutes on roasting trivet

Chicken, whole 1.3kg to 1.4kg roast 1 to 1½ hours on roasting trivet

Chicken, half 570g to 650g roast 50 to 60 minutes on roasting trivet

Rolled turkey breast 1.5kg to 1.8kg roast 1¼ to 1¾ hours on roasting trivet



Fish and Seafood

Fish: fillet or steak

6mm to 13mm thick
13mm to 25mm thick
25mm to 32mm thick

barbecue 3 to 5 minutes
barbecue 3 to 5 minutes each side
barbecue 5 to 6 minutes each side

Fish, whole

450g
900g to 1.2kg

roast 15 to 20 minutes on roasting trivet
roast 20 to 30 minutes on roasting trivet
barbecue 1 to 3 minutes each side
barbecue 3 to 6 minutes
barbecue 5 to 6 minutes (discard any that don't open)
barbecue 3 to 5 minutes

Prawns

Scallop

Mussel

Oyster in shell

Fruit *Note: Barbecuing times for fruit will vary with ripeness.*

Apple

Banana

Peach, pit removed

Pear

Pineapple rings

barbecue 4 to 6 minutes
barbecue 6 to 8 minutes
barbecue 8 to 10 minutes
barbecue 10 to 12 minutes
barbecue 5 to 10 minutes

Vegetables

Artichoke:

whole

Steam 20 to 25 minutes; cut in half and barbecue 8 to 10 minutes
barbecue 6 to 8 minutes

Asparagus

Capsicum:

whole

halved or quartered

barbecue 10 to 12 minutes
barbecue 6 to 8 minutes
barbecue 7 to 9 minutes

Chilli

Corn:

husked

in husk

barbecue 10 to 12 minutes
barbecue 25 to 30 minutes

Eggplant:

sliced

halved

barbecue 8 to 10 minutes
barbecue 12 to 15 minutes

Garlic

whole

roast 45 to 60 minutes

Green bean

whole

barbecue 8 to 10 minutes
barbecue 14 to 16 minutes
barbecue 8 to 12 minutes

Leek

Mushrooms

Onion

thickly sliced

barbecue 8 to 12 minutes

Potato:

whole (small)

thickly sliced

roast 45 to 60 minutes
barbecue 14 to 16 minutes

Potato: new

halved

barbecue 20 to 25 minutes

Pumpkin

half small butternut

small pieces

roast 50 to 60 minutes
barbecue 45 to 60 minutes

Sweet potato:

whole

thickly sliced

roast 50 to 60 minutes
barbecue 8 to 10 minutes

Tomato: garden

thickly sliced

halved

barbecue 2 to 4 minutes
barbecue 6 to 8 minutes

Tomato: roma

halved

whole

barbecue 6 to 8 minutes
barbecue 8 to 10 minutes

Zucchini:

thickly sliced

halved

barbecue 6 to 8 minutes
barbecue 6 to 10 minutes

Stainless Steel Tools

Dishwasher proof tongs and spatula are for use with the Big Family Q.

Roasting Trivet

Enjoy juicier, more succulent roasts. The W

Premium Trolley Cover for Big Family Q

These full-length covers are made from heavy-duty vinyl and designed to withstand the harsh Australian climate.

3 Sided Grill Brushes

These grill brushes feature a round head full of brass bristles making it easy to get between grill bars and other difficult places. Available in long or short handle.



Digital/Remote Meat Thermometer.

How it works.

The very latest in meat thermometers is the digital/remote version. It beeps to let you know when your roast is cooked to your liking. (There's even a model that talks to you!) It doesn't even need to be near the barbecue; you can carry it around on your belt or leave it somewhere handy. Weber's digital/remote thermometers can be purchased at Specialist dealers.

How it works

Suppose you're cooking a roast of tender veal and you like to cook it to medium.

Step 1. Select veal from the various meat choices on your digital receiver.

Step 2. Select medium from the cooking options offered.

Step 3. Insert the meat probe into the meat inside your barbecue. Attached to the probe is an insulated cable that leads to a digital transmitter. This is located outside your barbecue. The transmitter sends signals to the digital receiver. As long as the receiver is within 30



Portable digital receiver

The portable digital receiver displays the type of roast (step 1), the cooking options (step 2), the target temperature and the current temperature in the centre of the meat.

Insulated cable



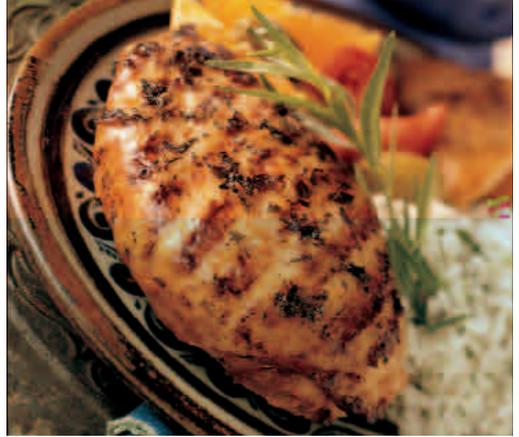
Digital transmitter

The Digital transmitter is connected to the probe by the insulated cable so that it can be located outside the barbecue.

metres of the barbecue (if you walk out of range the portable digital receiver will beep) it will display the internal temperature in the centre of the meat. When the meat is nearly cooked the receiver will

beep four times. It's now time for you to make the gravy and to get the salads ready. A short time later, the receiver will give a continuous beep which indicates that your veal is perfectly cooked to medium.

Meat probe
The tip of the probe is inserted into the centre of the meat (step 3).



**Australian Representative R. McDonald Co. Pty. Ltd. A.C.N. 007 905 384.
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For consumer information, wholesale inquiries and orders, phone 1300 301 290. To learn more or to register your Weber® barbecue online, visit www.weberbbq.com.au

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The Q™ design is covered by a number of design patents and has many other patents pending on various aspects of the barbecue's technology. An application to register the 'Q' logo has been filed and approved for publication.

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